

# COCKTAILS

<b>MAI KINDA TAI</b> bacardi 8 year rum, cointreau, orgeat, lime juice	13
<b>GIN BRAMBLE</b> beefeater gin, blackberry reduction, simple syrup, lemon juice	13
<b>MAKER'S BRAMBLE</b> maker's mark bourbon, blackberry reduction, orange	13
<b>PEACH SIDECAR</b> peach brandy, triple sec, lemon juice, rosemary	13
<b>OLD-FASHIONED OLD FASHIONED</b> jim beam rye, sugar, bitters	13
<b>RYE MANHATTAN</b> bulleit rye, bitters, sweet vermouth	13
<b>PATRON COSMO</b> patrón tequila, cointreau, cranberry & lime juice, orange twist	13
<b>GOOMBAY SMASH</b> captain morgan rum, malibu rum, brandy, pineapple & orange juice	13
<b>LIME BASIL MARTINI</b> stoli vodka or tanqueray gin, elderflower liqueur, lime juice, basil, simple syrup	13
<b>THE PAPER PLANE</b> amaro, aperol, bourbon, lemon juice	13

# BEER

## CRAFT BEERS

<b>NEW BELGIUM</b> fat tire (amber ale)	6
<b>ALLAGASH WHITE</b> (belgian style white)	6
<b>NODA</b> jam session pale ale	6
<b>FOUNDER'S</b> porter	6
<b>JACK'S ABBY</b> post shift pilsner	6
<b>TRIPLE C BREWING CO</b> 3c ipa	6
<b>DUCK-RABBIT</b> milk stout	6
<b>BLOWING ROCK</b> kolsch	6

## NON-ALCOHOLIC

<b>HEINEKEN ZERO</b> non-alcoholic	4
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## DOMESTIC

<b>MILLER LITE</b>	5
<b>COORS LIGHT</b>	5

## IMPORT

<b>PERONI</b>	5
<b>CORONA EXTRA</b>	5

## CIDER

<b>BLAKE'S</b> american apple	5
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Ask your server about our DRAFT selections

# WINE

We are proud to offer 40+ wines by the glass from our selection of 125+ wines. We offer rare and high-end wines in our Coravin program by the glass. The wines selected for this list are considered the best of their varietals or unique finds we feel will complement your dining experience. Be sure to review our wine menu to find complete descriptions of our ever changing selections.

## NON-ALCOHOLIC SELECTIONS

Coke, Diet Coke, Dr. Pepper, Mello Yellow, Ginger Ale, Lemonade, Root Beer, Sprite  
Solé Sparkling Water, Acqua Panna, Tonic, Cock'n Bull Ginger Beer  
Cranberry Juice, Grapefruit Juice, Orange Juice, Pineapple Juice  
Hot Tea, Coffee, Iced Tea, Latte, Cappuccino, Espresso



## ANTIPASTI

<b>OYSTERS FARINA</b> sambuca, creamed spinach, crispy prosciutto ham, hollandaise <sup>GF</sup>	market price
<b>PROSCIUTTO HAM WRAPPED PRAWNS</b> with bourbon barbecue sauce <sup>GF</sup>	15
<b>STEAMED LITTLENECK CLAMS</b> white wine, smoked pork belly tomato broth, grilled bread	16
<b>CRISPY RHODE ISLAND CALAMARI</b> house marinara, chopped pepperoncini, garlic aioli	16
<b>GRILLED SPANISH OCTOPUS</b> garbanzo beans, fennel, capers, red onion, parsley salad <sup>GF</sup>	18
<b>GRILLED CIABATTA BRUSCHETTA</b>	
• fresh mozzarella, grilled artichokes, lemon herb vinaigrette, pecorino romano <sup>V</sup>	11
• cherry tomatoes, basil, arugula, parmesan, evoo, balsamic reduction <sup>V</sup>	11
• ricotta cheese, truffle honey, prosciutto ham, pistachio	12
• assortment platter of all three	19
<b>MIXED OLIVES AND AGED PROVOLONE</b> <sup>V GF</sup>	9
<b>ANTIPASTO BOARD TO SHARE</b> italian meats, cheeses, roasted peppers, olives, almonds, seasonal jam, crackers	18
<b>CREAMED SPINACH</b> parmesan cheese, asiago cream, tuscan bread <sup>V</sup>	9
<b>GRANDMA'S GIANT HOMEMADE MEATBALLS</b> three giant meatballs, house marinara, ricotta, fresh basil, parmesan	14
<b>WOOD-FIRED WINGS</b> choice of calabrian chilies, BBQ or garlic parmesan <sup>GF</sup>	15
<b>FRIED FRESH MOZZARELLA</b> with house marinara <sup>V</sup>	12
<b>GOAT CHEESE STUFFED PEPPERS</b> golden raisins, pine nuts, capers, basil, evoo, balsamic reduction <sup>V GF</sup>	15
<b>THE THREE TENORS</b> goat cheese stuffed medjool dates wrapped in bacon, balsamic maple reduction <sup>GF</sup>	15

## SALADS

<b>CAPRESE</b> local tomatoes, fresh burrata cheese, basil pesto, balsamic glaze <sup>V GF</sup>	14
<b>SIMPLE SALAD</b> mixed greens, cherry tomatoes, cucumbers, parmesan, lemon herb vinaigrette <sup>V GF</sup>	14
<b>ARUGULA SALAD</b> radicchio, seasonal cheese, fruit, candied pecans, white balsamic vinaigrette <sup>V GF</sup>	14/19
<b>CLASSIC CAESAR</b> romaine, croutons, housemade caesar dressing, parmesan cheese <sup>V</sup>	14/19
<b>CHOPPED SALAD</b> mixed greens, italian meats, cheeses, giardiniera, tomatoes, cucumbers, olives, lemon herb vinaigrette <sup>GF</sup>	15/22

add chicken 6 shrimp 7 salmon 9

## PASTA

single/platter

<b>BOLOGNESE</b> classic northern italian meat sauce, tagliatelle pasta	23/39
<b>ROASTED CHICKEN PASTA</b> rosemary-parmesan cream, goat cheese, cavatelli pasta	22/38
<b>CHICKEN AND BROCCOLI</b> garlic, olive oil, pecorino, rigatoni pasta	21/37
<b>HOMEMADE RICOTTA GNOCCHI</b> house marinara baked with fontina cheese ⑤	22/38
<b>SUNDAY GRAVY</b> house marinara slow cooked with meatballs, sausage, short ribs, rigatoni pasta	25/40
<b>PESTO PRIMAVERA</b> cherry tomatoes, garlic herb mushrooms, spinach, capellini pasta, pesto cream sauce, parmesan ⑤	21/37
<b>CLAMS AND SAUSAGE</b> garlic, white wine, butter, herbs, spaghetti pasta	27/42
<b>ROASTED GARLIC LOBSTER SPAGHETTI</b> creamy garlic alfredo, sundried tomatoes, sautéed spinach, and pecorino romano cheese	28/43
<b>CARBONARA</b> crispy smoked pork belly, pecorino romano, black pepper, egg yolk, cream, spaghetti	22/38
<b>SEASONAL RAVIOLI</b> ask your server ⑤	22/38
<b>BAKED RIGATONI</b> sausage ragu, three kinds of cheese, rigatoni pasta	23/39
<b>BALSAMIC ROASTED MUSHROOMS</b> roasted tomatoes, arugula, roasted garlic cream, parmesan, rigatoni pasta ⑤	22/38

add chicken 6 shrimp 7 salmon 9

## SECONDI

<b>LEMON PESTO CHICKEN</b> asparagus, lemon butter, garlic mashed potatoes ⑥	22/38
<b>BRAISED SHORT RIBS</b> homemade ricotta gnocchi, gorgonzola sauce, rich jus	26/44
<b>EGGPLANT PARMESAN</b> (breaded) house marinara, fresh mozzarella, spaghetti pasta ⑤	22/38
<b>SCAMPI WITH CHAMPAGNE RISOTTO</b> garlic butter sautéed shrimp over creamy, mozzarella, champagne risotto with shaved parmesan cheese ⑥	30/45
<b>SEAFOOD PASTA</b> scallops, shrimp, lobster, clams, calamari, white wine, tomato broth, tagliatelle	29/44
<b>GRILLED SALMON</b> herbed lemon and sweet pea risotto, shaved fennel ⑥	25/43

<b>PARMESAN</b> (breaded) fresh mozzarella, house marinara, spaghetti pasta	<b>chicken</b> 21/37 <b>veal</b> 25/43
<b>MILANESE</b> (breaded) mixed greens, tomatoes, red onion, shaved parmesan, white balsamic vinaigrette	<b>chicken</b> 21/37 <b>veal</b> 25/43
<b>MARSALA</b> (sautéed) wild mushrooms, marsala wine, cream, garlic mashed potatoes	<b>chicken</b> 21/37 <b>veal</b> 25/43
<b>PICCATA</b> (sautéed) lemon and caper wine sauce, artichokes, garlic mashed potatoes	<b>chicken</b> 21/37 <b>veal</b> 25/43
<b>SALTIMBOCCA</b> (dredged and sautéed) sage, white wine, butter, prosciutto ham, fontina, garlic mashed potatoes	<b>chicken</b> 21/37 <b>veal</b> 25/43

### AVAILABLE SIDES:

creamy risotto 7, steamed broccoli 6, nana's green beans 6, asparagus sauté 7, garlic mashed 6

choice of 12 or 18 inch

## WOOD FIRED PIZZA

<b>MARGHERITA CLASSIC</b> burrata cheese, roma tomatoes, basil, fresh mozzarella ⑤	15/24
<b>FARINA SAUSAGE</b> roasted peppers, aged provolone, fresh mozzarella, basil, sausage	15/24
<b>CLASSIC PEPPERONI</b> fresh mozzarella, parmesan, pepperoni	15/24
<b>PROSCIUTTO</b> arugula, fresh mozzarella, evoo, prosciutto ham	15/24
<b>SPICY MEATBALL</b> roasted peppers, fresh mozzarella, ricotta cheese, basil, chili flakes, sliced meatballs	16/25
<b>SOPPRESSATA</b> hot calabrian honey, soppressata salami, roma tomatoes, fresh mozzarella, parmesan	14/23
<b>CHEESE</b> fresh mozzarella ⑤	13/22
<b>HAWAII-ITALIAN</b> prosciutto ham, pineapple, goat cheese, BBQ sauce, fresh mozzarella	14/23
<b>PUTTANESCA</b> olives, capers, basil, fresh mozzarella, parmesan ⑤	14/23
<b>WILD MUSHROOM BIANCO</b> evoo base, fontina cheese, truffle oil, arugula, mushrooms ⑤	16/25
<b>PANCETTA BIANCO</b> evoo base, gorgonzola, fig preserves, saba, arugula, pancetta salami, fresh mozzarella	16/25
<b>BACON</b> evoo base, cherry tomatoes, ricotta cheese, fresh mozzarella, goat cheese, parsley, bacon	16/25

### ADDITIONAL TOPPINGS:

12 or 18 inch

pepperoni, mushrooms, ground sausage, artichokes, extra cheese, peppers, arugula, basil, garlic, caramelized onions, roma tomatoes, mixed olives, meatballs, prosciutto ham, pancetta salami 2ea/4ea

## KIDS UNDER 12 YEARS OLD

<b>CHICKEN FINGERS</b> with mashed potatoes	10
<b>PERSONAL PIZZA</b> cheese or pepperoni	10
<b>SPAGHETTI</b> marinara or alfredo or butter	10
<b>FRIED SHRIMP</b> with mashed potatoes	10

## DESSERTS

- TIRAMISU** lady fingers soaked in espresso with mascarpone cream, dark rum and cocoa
- CHOCOLATE TORTE** milk chocolate cream, vanilla, vanilla wafer crust, vanilla cream and fruit garnish
- RICOTTA CHEESECAKE** Madagascar vanilla, ricotta cheese, vanilla wafer crust, blueberry compote
- VANILLA ICE CREAM PAIRING** classic vanilla ice cream topped and served with your choice of Smith Woodhouse LBV Porto or Taylor Fladgate, 10 Year Old Tawny Porto
- CRÈME BRÛLÉE** rotating selection
- CANNOLI** two cannoli filled with chocolate chip cannoli cream
- GELATO** rotating selection

**ASK ABOUT SPECIALS**